



Food Program Official Inspection Report

Siskiyou County Community Development Department
 Environmental Health Division
 806 S. Main Street
 Yreka, California 96097
 phone: (530) 841-2100, fax: (530) 841-4076

Facility Name: Puerto Vallarta Mount Shasta	Permit # 000771
Address: 112 Morgan Way., Mount Shasta, CA 96067	
Permit Holder: Santiago Rodriguez	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: 530-918-6057	E-mail: pvredding@yahoo.com
Food Safety Certified Employee: Felix Martinez	Expiration Date: 08/2028

		MAJ	OUT	COS	
					The marked items represent Health Code violations and must be corrected as follows:
Protection Time/ Temp.	1		X	X	<p style="text-align: center; margin: 0;">ROUTINE INSPECTION CONDUCTED THIS DATE</p> <p>1) Observed the top of numerous hot foods stored in the steam table on food prep line measuring between 97F-112F. The internal temperature was satisfactory measuring in excess of 140F. Utilize lids to aid in holding all hot foods at 135F or hotter. 5TH NOTICE. Reinspection fee assessed for non-compliance.</p> <p>2) Observed a scoop without a handle used to portion bulk food in the dry storage area. Utilize scoops with a handle to prevent contamination of food. Correct ASAP. 4TH NOTICE. Reinspection Fee assessed for non-compliance.</p> <p>3) Observed numerous food items stored uncovered in the walk in refrigeration and food prep line. Cover all food in storage with lids. None of these foods were actively being cooled, therefore require appropriate lids/covers. Correct immediately. 6TH NOTICE</p> <p>3) Observed a container of margarita mix stored on the ground at the bar. Store all foods at least 6" off the ground. 4TH NOTICE. Corrected during inspection.</p> <p>3) Observed chemicals (degreaser and gorilla glue) and maintenance tools stored next to and above clean utensils and food at the cooks line and bar area. Store chemicals and janitorial tools in designated areas or below food and clean utensils. Correct ASAP.</p> <p>11) Observe unmarked working spray bottle located at the warewashing area. Unsure all spray bottles are labeled/marked with a common name to avoid mishandling of chemicals. Correct immediately. 2ND NOTICE.</p> <p>13) Observed excessive working cloths stored on the counter throughout the facility. Observed no sani-bucket in use on the cook preparation line or in the food preparation area. Store working cloths in sani-bucket with approved sanitizer solution when not in used. Correct immediately. 2ND NOTICE.</p> <p>13) Observed what appears to be black specks, mold, or dust on the top corners and ceiling junctions at the warewashing area. Maintain facility in a cleanly manner at all times. Wash, clean, and sanitize immediately.</p> <p>17) Observed the handwashing sink obstructed with a spoon. Ensure this only handwashing station for the kitchen is free of obstruction as to be easily accessible for use at all times. Corrected during inspection.</p>
	2		X		
	3		X		
	4				
	5				
	6				
	7				
Food Storage	8		X		
	9				
	10				
	11		X		
Uten./Equip.	13		X		
	14		X		
	15		X		
Employee	17		X	X	
	18				
	19				
	20		X		
Water	21				
	22				
Waste	23		X		
	24				
Vermin	25		X		
	26				
Facilities	27		X		
	28		X		
	29		X		
	30		X		
	31				
	32				
	33				
Misc.	34				
	35				
	36				

MAJ = Major violation OUT = Out of compliance COS = Corrected on-site	
Received By (Print): Manuel Gallegos	Received by (Signature): _____ Date: 11/26/2025
REHS (Print): Chalyn Dewey	REHS (Signature): _____ Phone: 530-841-2112

Facility Name: Puerto Vallarta Mount Shasta

The marked items represent Health Code violations and must be corrected as follows:

14) Observed rust buildup on the food shelves in the walk-in refrigerator. The finish of the shelves is also flaking and chipping causing potential contamination to stored food. Repair or service shelves within 30 days. If unserviceable, then replace with ANSI certified equipment.

14) Observed food or rust buildup on the metal shelves used at the host food prep station and dirty ware storage area. Below the metal grid shelves are raw plywood that has deteriorated through abuse. Maintain all surfaces in food prep areas in a cleanly manner and finished as to be smooth, nonabsorbent, easily cleanable, and durable. Clean and sanitize immediately. Repair or correct surfaces within 90 days. If unserviceable, then replace.

14) Observed the walk-in refrigerator and freezer floor sink filled with waste water. Observed the ends of both discharge pipes submerged in waste water. Prevent contaminating the drinking water system by ensuring equipment is plumbed indirectly into the floor sink with at least a 1" air gap above the top floor level. Repair or correct plumbing issues within 7 days and ensure sink drains sufficiently.

15) Observed 2 serving trays stored directly on the floor with numerous dead insects or cockroaches at the bar area. Store clean utensils off the floor and in a manner not exposed to splash or other contaminants. Discontinue use of service trays until it has been washed, cleaned, and sanitized. Clean and wash the floors and hard to reach places immediately.

20) Observed employees without food handler cards (Gasper Teblan, Ivan Favian, Angel Corona). All employees that handles food are required to obtain a food handler card within 30 days of hire. These certificates must be on file at this facility and be available for inspection at all times. Obtain food handler card within 7 days. **3RD NOTICE**

25) Observed 1 live cockroach in the bulk salt container. Observed numerous dead cockroaches and insects in food prep and storage area, chemical storage area, bar area, and men restroom. Observed a insect trap behind the beverage cooler at the bar. Maintain facility in a cleanly manner at all times, seal all food in storage, and obtain professional pest control service. Bulk salt container voluntarily discarded.

27) Observed the ventilation system is not producing enough air flow in the warewashing areas and potentially causing an excess of moisture to accumulate, paint to peel or strip off the walls, mold, and uncomfortable working conditions for warewashing personnel. Ensure all parts of the facility is sufficiently vented to provide a reasonable condition of comfort for each employees. Repair or correct within 90 days.

28) Observed damaged winterizing strips around the emergency exit door causing openings sufficient in size for insects, rodents, and other contaminants to enter. Doors of this facility are required to be tight fitting so that the harborage of insects, rodents, or vermin is prevented. Repair or correct within 90 days.

30) Observed damaged and peeling paint from walls throughout the kitchen. Maintain wall surfaces to be smooth, durable, cleanable, and nonabsorbent. This violation was noted multiple times in 2023 and was given 90 days for repair. Repair or correct within 7 days. **5TH NOTICE.** Reinspection Fee is assessed for non-compliance.

13, 14, 29, 30) Observed excessive grease and food buildup on and inside the equipment, food storage containers, floors, and hard to reach areas throughout the kitchen and bar area. Observed numerous mold colonies on the walls inside walk-in refrigerator. Maintain facility in a cleanly manner at all times as to not contaminate facility, and attract or harbor insects. Deep clean and sanitize immediately.

A REINSPECTION WILL BE CONDUCTED WITHIN 14 DAYS.

A reinspection fee is assessed for non-compliance and repeat violations.

Future non-compliance will result in additional reinspection fees, administrative hearing, and potential permit revocation.

Note: Facility provided the following employees' food handler certificates: Zoey L. Villa (exp 11/28), Manuel Gallegos (exp 8/28), Saray S. Carreno (exp 7/28), Vanessa Gustafson (exp 8/28)

Received By (Print):
Manuel Gallegos

Received by (Signature):

Date:
11/26/2025

REHS (Print):
Chalyn Dewey

REHS (Signature):

Phone:
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